



## CRÉMANT Brut rosé

To light up  
special events



**CÉPAGES** :: Pinot Noir  
**DRINK AT** :: 8° C  
**CELLARING** :: 2 years  
**OPTIMUM** :: 1 to 2 years  
**SUGAR INTENSITY** :: 1 - **2** - 3 - 4 - 5 - 6 - 7 - 8



Aperitifs  
Poultry, white meat and fish



**TASTING NOTES\***  
by **Manuel Peyronnet** - Best Sommelier of France, 2008

*Tasted November 24<sup>th</sup> 2009 at 8° Celsius.*

### COLOR

Salmon-pink with glints of silver, the wine's exuberance diminishes after a few seconds, the bubbles becoming fine beads.

### NOSE

After opening, the scents of biscuits, bitter oranges and slightly acid red currants and cherries only increase its appeal. Breathing further develops the crispness of the wine, eliciting notes of mint and sweet spices.

### TASTE

The winy character of the pinot noir grape shows up on the palate with a full creaminess and the fragrance of brandied cherries. The wine develops a slight acidity, providing a refreshing framework for the whole. The greedy, almost sweet finish charms with creamy bubbles, which deserve a bit of air in order to acquire greater finesse.

**PAI** 3 caudalies (persistence: 1 caudalie = 1 second)

### MY THOUGHTS

Exactly like rosé champagnes, this rosé crémant will appeal to wine lovers with its vivaciousness and good structure. The pinot noir and the dosage give this wine its fullness and unctuousness. Besides its place as an aperitif, it could easily accompany white meats such as veal, or freshwater fish cooked in red wine.

### TO SERVE WITH...

- Shrimp salad, angel-hair pasta and carrots with olive oil dressing
- Poultry sautéed in the juice of Seville oranges
- Arctic char in bouillon, crunchy julienned vegetables in Pinot Noir

**+** Serve at 7-8° C, leaving it for a short time in the glass so the bubbles become finer and the wine can reveal its entire personality.